

## Out to Lunch

Price of entrée includes your choice of Soup du Jour, Mr. B's Luncheon Salad, Royal Street Salad

### Starters

MR. B'S LUNCHEON SALAD | OR | ROYAL STREET SALAD  
| OR | SOUP DU JOUR  
Seafood Gumbo or Gumbo Ya Ya may be substituted for an additional 1.5

### Entrees

#### SALMON EN PAPILOTE

A fresh fillet of Ora salmon baked in Fata paper with sweet onions and sliced layered potatoes served with Champagne butter | 27

#### PETIT FILET

A wood grilled six ounce filet served with tender asparagus spears touched with rich Bearnaise sauce | 32

#### FRIED OYSTER GRATIN

Plump crispy fried Gulf oysters atop baked creamy leek and Gruyère cheese gratin | 26

#### RED BEANS & RICE (Mondays)

A New Orleans tradition offered on Mondays | Creamy red beans and wood grilled boneless pork chop with fluffy white rice and cornbread | 17

#### SKIP'S FRIED CHICKEN & MAC (Tuesdays)

Seasoned deep fried crispy chicken with rich creamy sharp cheddar mac and cheese | with mustard and collard greens | 21

## Appetizers

#### CATFISH FINGERS

Strips of catfish lightly battered and deep fried to a golden brown, served with tomato tartar sauce | 8

#### EGGPLANT STICKS

Panéed eggplant deep fried to a golden brown | served with Creole mustard dipping sauce | 7.5

#### FRIED OYSTERS

Six plump Louisiana oysters deep fried | topped with jalapeño tartar sauce | 13

#### DUCK SPRINGROLLS

Two housemade springrolls filled with duck confit, shiitake mushrooms, spinach and goat cheese | served with sweet ginger-garlic dipping sauce | 14

#### COCONUT BEER SHRIMP

Three Louisiana Gulf shrimp rolled in beer and coconut batter, deep fried and served with Creole marmalade | 9.75

#### JUMBO LUMP CRABCAKE

A pan sautéed jumbo lump crabcake served with our classic ravigote sauce | 18

## Entrees

#### GRILLED FISH OF THE DAY

A wood grilled fillet of fish served with parsley new potatoes, vegetable of the day, and lemon butter sauce | 20

#### SHRIMP & ANGEL HAIR PASTA

A pan sauté of Gulf shrimp served atop angel hair pasta tossed with garlic and herb rich butter sauce | 18.5

#### ROSEMARY CHICKEN

An all-natural chicken breast roasted with rosemary compound butter served with baby carrots, orzo pasta and a natural reduction sauce enhanced with fresh rosemary | 18

#### VEAL MILANESE

A panéed veal medallion topped with baby arugula and teardrop tomatoes tossed in lemon and rice wine vinegar garnished with shaved Grana Padano cheese | 21

#### MR. B'S BARBEQUED SHRIMP

A Mr. B's signature dish | Gulf shrimp barbequed New Orleans style, served in the shells with peppery butter sauce and French bread for dipping | 21

## Desserts

#### WHITE CHOCOLATE BROWNIE

A warm white chocolate brownie topped with vanilla ice cream and dark chocolate sauce | 8.75

#### PROFITEROLES & CHOCOLATE SAUCE

Cream puffs filled with rich vanilla ice cream, topped with chocolate sauce | 7.5

#### BREAD PUDDING

A Brennan family recipe rich in eggs, cream and butter, served warm with Irish whiskey sauce | 7

#### ICE CREAM DU JOUR | 6

RANDY STEIN  
General Manager

CINDY BRENNAN  
Owner

MICHELLE MCRANEY  
Executive Chef

## Cocktail Specials

1.5 Bloody Marys & Martinis available with the purchase of entree

#### BLOODY MARY

Mr. B's signature recipe | 1.5

#### MARTINI

Served straight up or on the rocks | 1.5

#### PEAR COSMOPOLITAN

Pear vodka, triple sec, cranberry juice, and lime | 8

#### MAGNOLIA 75

Magnolia vodka spiked with sparkling wine and a touch of lemony sweetness | 8

#### THE SIDECAR

Brandy, orange liqueur, and lemon chilled and served up with a sugared rim | 8



#### WHITE CHRISTMAS MARTINI

Godiva white chocolate liqueur, vanilla vodka and white crème de cocoa shaken with cream | 9.5



#### POINSETTIA ROYALE

Sparkling wine with a touch of Chambord, with fresh raspberries | 9.5



#### CRANBERRY MARGARITA

Cranberry juice shaken with lime, orange liqueur and tequila served with a salted rimmed glass, garnished with fresh lime and cranberry | 9

## Soups & Salads

#### GUMBO YA YA

A rich country style gumbo made with chicken and Andouille sausage | 8.5

#### SEAFOOD GUMBO

A classic New Orleans gumbo with Gulf shrimp, oysters, and okra | 8.75

#### SOUP DU JOUR

A seasonal selection from Mr. B's repertoire of soup | 7.5

#### MR. B'S LUNCHEON SALAD

Baby greens, spiced pecans, grated Grana Padano and grape tomatoes tossed with an herb vinaigrette | 7.75

#### ROYAL STREET SALAD

Whole leaf baby Romaine lettuce tossed with crumbled blue cheese, bacon and fresh herb market vinaigrette | 8.25

#### BABY ICEBERG SALAD

Baby iceberg lettuce with sliced red onions, grape tomatoes, pecan smoked bacon and Danish blue cheese topped with Dijon mustard vinaigrette | 9.75

#### THE BISTRO BURGER

A 10-ounce wood grilled beef tenderloin burger topped with white cheddar, and pecanwood smoked bacon on a freshly baked onion bun with mayonnaise served with pommes frites | 18

#### PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, oven roasted duck and chicken tossed with spinach fettuccine in a rich buttery sauce | 18

#### CREOLE CATFISH

Cornmeal crusted fillet of catfish served with creamy black-eye peas seasoned with Andouille sausage | 18.75

#### HERB MARINATED FLAP STEAK

Wood grilled and thinly sliced flap steak with a confit of Cipollini onions | served with Yukon Gold Danish blue cheese potato rounds and haricots vert | 25

#### LEMON ICE BOX PIE

Served in a graham cracker crust with freshly whipped cream and raspberry sauce | 8.25

#### CHOCOLATE MOLTEN CUP CAKE

An individually baked rich, chocolate cake with a fudgy center, topped with vanilla ice cream and raspberry coulis | 8.5

#### HOT BUTTERED PECAN PIE

Over a drizzle of creamy caramel, topped with vanilla ice cream | 8.25

#### SORBET DU JOUR | 6.5